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Ham & Kale Pizza with Basil Cream Sauce

Prep time: 20 minutes

Servings: 3

Pizza is a party staple and one that is rarely lactose free. We created a variation of a white sauce made with our lactose-free sour cream blended with flavorful herbs. This recipe is easily adaptable for whatever produce and meat you have on hand but we chose a savory combination of rosemary ham, crispy kale, and a generous amount of Parmigiano-Reggiano cheese.

Green Valley Creamery

Ingredients

Basil Cream Sauce:

1 Lb. plain pizza dough (we used Trader Joe's™ Plain Pizza Dough)

2 cups Green Valley Creamery Lactose-Free Sour Cream

½ cup fresh basil, chopped

½ cup fresh chives, chopped

1 tsp. lemon zest, finely grated

2 Tbsp. fresh lemon juice

2-3 cloves garlic, chopped

Pinch of crushed red pepper flakes

Salt and freshly ground pepper to taste

Flatbread Toppings:

½ bunch kale, destemmed and torn into 2-3 inch pieces

½ cup ham, chopped or torn into 2-3 inch pieces

½ cup Parmigiano-Reggiano cheese

½ Tbsp. olive oil

Instructions

1. Preheat oven following pizza dough instructions.
2. Purée sour cream, basil, chives, lemon zest, lemon juice, garlic, and red pepper flakes in a food processor or with an immersion blender until thick and creamy, 15–30 seconds; season with salt and pepper. Set aside.
3. Stretch the pizza dough out on a large baking sheet. In a small bowl, massage kale until soft with olive oil and salt. Top the dough generously and evenly with the basil cream sauce and sprinkle the Parmigiano-Reggiano cheese and ham on top of the sauce. After about 15 minutes, add the kale on top of the pizza.
4. Follow pizza dough instructions on how long to cook – about 20-25 minutes or until crust is golden brown.